



Australian Government

Department of Education, Employment and Workplace Relations

FDFGR2011A Receive grain for malting

Release: 1

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Modification History

New Unit.

Unit Descriptor

This unit covers the specific skills and knowledge required for on-site receipt of grain intended for malting from road, rail or sea transport including checking of documentation, weighing, conduct of pest, contamination and other initial checks, and placement of grain into storage.

Application of the Unit

This unit applies to operators in commercial malting plants who are responsible for receiving grain from farmers or agents for malting. The grain received in most cases will be barley but may also be wheat. The unit covers the grain receipt process where operators determine or work with others to determine if delivered grain should be accepted including checking of documentation, sampling and testing, screening and storage.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

FDFGR2010A Handle grain in a storage area

Employability Skills Information

This unit contains employability skills

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1 Receive grain from transport	1.1 Delivery documentation is checked 1.2 Required tests for delivered grain is determined from standard operating procedures, supervisor instruction or other source 1.3 Samples of grain are tested for the required parameters to determine if the delivery is within specifications 1.4 Procedures for rejected grain are followed according to enterprise procedures
2 Weigh and screen accepted grain	2.1 Grain is off loaded from transport and routed to screens 2.2 Intake grain is passed through screens 2.3 Size of grain corn is monitored 2.4 Dust control procedures are followed 2.5 Grain is passed through metal removal equipment 2.6 Grain is weighed
3 Store intake grain	3.1 Moisture and protein content of grain is determined 3.2 Screened grain is routed to batch bins or other containers

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills include:

Ability to:

- undertake standard tests on received grain for insects, taint, other contaminants and foreign objects as well as any required specific scientific tests e.g. near infra-red(NIR)
- interpret and apply enterprise procedures and specifications for receiving grain
- set up, use and monitor grain, receiving, weighing, metal detection and drying equipment including using process control interfaces where required
- apply dust control procedures to grain receiving and storage work areas
- monitor control points
- identify OHS hazards and controls
- comply with procedures and responsibilities for reporting problems
- comply with environmental procedures and controls
- follow waste handling requirements and procedures
- record required quality and production data
- undertake routine maintenance procedures
- collect samples and conduct tests according to enterprise procedures
- clean and sanitise equipment according to enterprise procedures
- maintain work area to meet housekeeping standards
- use oral communication skills/language competence to fulfil the job role as specified by the organisation, including questioning, active listening, asking for clarification and seeking advice from supervisor
- work cooperatively within a culturally diverse workforce

Required knowledge includes:

Knowledge of:

- grain delivery arrangements and transport modes relevant to the enterprise
- location and types of storage available for received grain relevant to the enterprise
- enterprise procedures for rejected grain
- identification, avoidance and safe handling of accidentally residues of insect treatment from ex-site storages (e.g. phosphin bags)
- other contamination avoidance and removal procedures including
 - jewellery and loose objects in work area
 - security and access procedures to work areas
 - pest control procedures
 - metal and other foreign objects detection and removal
- dust control procedures
- cleaning requirements associated with changeovers and types of shutdowns
- procedures for reporting problems

- relevant sampling and testing procedures
- cleaning and sanitation procedures relevant to the enterprise

Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment	Assessment must be carried out in a manner that recognises the cultural and literacy requirements of the assessee and is appropriate to the work performed. Competence in this unit must be achieved in accordance with food safety standards and regulations.
Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of ability to: - access workplace information to identify grain receival procedures including: - specifications - required sampling and tests - reporting arrangements - select, fit and use personal protective clothing and equipment - confirm equipment status and condition - set up, start, operate and monitor grain transfer and weighing equipment - undertake required sampling and testing of grain according to enterprise procedures - apply enterprise procedures for rejection of out of specification grain - monitor critical control points in work area - apply dust control procedures in work area - maintain workplace records
Context of and specific resources for assessment	Assessment must occur in a real or simulated workplace where the assessee has access to: - personal protective clothing and equipment - work procedures including advice on safe work practices, food safety and environmental requirements - material data safety sheets where appropriate - information on specifications, control points and grain handling procedures
Method of assessment	This unit should be assessed together with core units and other units of competency relevant to the function or work role. Examples could be: FDFOP2003A Clean equipment in place

	• FDFOP2004A Clean and sanitise equipment • FDFOP2011A Conduct routine maintenance • FDFOP2013A Apply sampling procedures • FDFOP2030A Operate a process control interface • MSL973001A Perform basic tests.
Guidance information for assessment	To ensure consistency in one's performance, competency should be demonstrated on more than one occasion over a period of time in order to cover a variety of circumstances, cases and responsibilities, and where possible, over a number of assessment activities.

Range Statement

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.	
Malt	The term malt includes malt intended for use in beer production, distilling malts, specialty malts such as crystal and roasted malts, and malt for food production.
Grain	Grain can be barley or wheat
Transport	Grain may be received from any or all of the following modes of transport: • road • rail • sea • conveyor from off site storage e.g. a grain elevator
Sampling and testing procedures	Sampling and testing procedures may vary according to amount and mode of grain delivery and source of delivered grain. Possible tests include tests for: • grain size and weight • protein • moisture • nitrogen • pests • taint • weather damage e.g., sprouting, black-tip • metal and other foreign objects
Procedures for rejected grain	Rejected grain procedures may include: • isolation of rejected grain • directing transport operator to remove grain off site • fumigation or other treatment of grain before isolation or off site transport • completion of appropriate documentation
Services	Services include power, gas, water, steam and compressed air.
Control points	Refers to the key points in a work process which must be monitored and controlled. This includes food safety, (critical), quality, and regulatory control points as well as

	inspection points. Monitoring may involve the use of production data such as performance control charts Process operation and monitoring functions may be manual or involve the use of a process control system
Equipment is monitored	Equipment monitoring includes ensuring that hygiene and sanitation standards are met, all safety guards are in place, and that equipment is operational and performing to specification.
Workplace information may include:	Standard Operating Procedures (SOPs); specifications and production schedules Information systems may be print or screen based.

Unit Sector(s)

Grain processing